

Of Interest to Every Woman

Edited by Martha Westover



LOST PRIZES

The things I've done are done;
The prizes I've won are won;
The prizes I've lost, as for me,
However vast those losses be,
I deem it foolish to be sad
O'er losing things I never had.



The Trial of Archbishop of Canterbury.

The trial of William Laud, the celebrated Archbishop of Canterbury of the reign of Charles I., was one of the most remarkable of any ecclesiastical trials in history. He was one of the very few of the high churchmen of England to have been executed, as to have lost his head on the block.

The archbishop tried to carry out the wishes of his monarch and which he himself believed to be right, but he was not in accord with the spirit of the times or suited to the temper of the people. He made a serious but a fruitless effort to attempt to repress Puritanism, but the penalty he paid for trying to serve Charles was the hatred of the English Parliament and of the people generally.

The attempt of Laud to force upon the people his own severe ideas regarding religion, public morals and methods of worship, and finally his attempt to establish Episcopacy in Scotland, led to his arrest on March 1, 1641, and his imprisonment in the Tower.

Laud was first stripped of his honor, then he was exposed to many indignities and injustices and was finally brought to trial before the House of Lords on November 22, 1643, on a charge of treason and other crimes. The actual trial did not begin till March 12, 1644. There was hardly even the semblance of judicial impartiality at the trial. The few members of the House of Lords who still remained at Westminster, strolled in and out, without caring to obtain any connected idea of the evidence on either side. They had made up their minds that Laud had attempted to alter the foundation of Church and State, and that was enough for them.

Among the many charges brought against the archbishop were: That he had traitorously endeavored to subvert the laws; that he had denied the authority of Parliament; that by threats and promises to the judges he

had perverted the course of justice; that in his own courts he had sold justice and taken bribes; that he had caused divers persons to be made contrary to the King's prerogative and the laws, and that he had endeavored to subvert the true religion, etc.

At the trial, after the charges were read to him, the archbishop arose and said in part: "It is a great affliction to me to appear at this bar as a criminal, though I should be acquitted, I am not very solicitous about my sentence, for, thank God, I have spent my time so that I am neither ashamed to live nor afraid to die. Nor can the world be more weary of me than I am of the world. But if none of these things whereof these men accuse me, merited death by law, and though I will not in this case appeal to Caesar, yet I will to their Lordships' justice, never doubting but God will protect my innocence."

The trial dragged on during the entire summer of 1644, and was not until October 11 that Laud's counsel was heard on points of law. On the 25th a petition for the execution of Laud was presented to the Commons by a large number of Londoners, and on the 21st the Commons, dropping the impeachment, resolved to proceed by an ordinance of attainder. As the Lords delayed the passage of this ordinance, they were threatened with the intervention of the mob. Finally, on January 4, 1645, the House of Lords passed the ordinance.

The archbishop had in his possession a pardon from the King, dated April, 1643. This he tendered to the Houses, but though the Lords were inclined to accept it, it was rejected by the Commons. He then asked that the usual barbarous form of execution for treason might, in his case, be commuted for beheading, and though the Commons at first rejected his request, on the 8th they decided to agree to it.

Being brought to the scaffold on Tower Hill on January 10, he mounted it with an air of great resolution and cheerfulness, and began his speech with the following text of scripture: "Let us run with patience the race that is set before us, looking unto Jesus, etc."

Laud denied all the accusations against him, and declared himself a friend to the Church of England, to the Constitution and to the Parliament.

After a prayer he moved forward to take his place at the block. Sir John Clotworthy, however, thought fit to interrupt him with theological questions. Laud answered some of them and then turned away and, with a prayer, laid his head upon the block. He was beheaded in the seventy-second year of his age.



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THE VOGUE OF THE BEAD

From Bead Bags We Have Gone to Beads Generally for Evening.

We live in an age of excesses, at all events, where fashions are concerned. If a trimming happens to please, it is no longer, as in former days, directly introduced on a jacket, a gown or a hat, but becomes a craze and literally covers all kinds of garments and toilet accessories.

The vogue for beads in all colors and sizes is still increasing and will remain throughout the season. Bugle manufacturers must surely reap a small fortune this winter if we bear in mind the number of ways in which dress-makers apply these glittering trimmings to most of their models. An up-to-date woman can, if she likes, sparkle from head to foot without appearing eccentric. Beads adorn her shoes and handbags, her skirt and bodice, her hat and the handle of her sunshade to be carried down South. This description is in no way exaggerated, as any one will admit who has examined the latest trousseaux.

In one instance every visiting toilet had its special toque, gloves, shades, reticule, shoes and stockings to match, and naturally sparkling with tiny bugles. Said the designer, "From a distance you will look like a graceful hummingbird."

In every way possible beauty and utility should be combined in the home. Dispense with everything that does not serve well for use or ornamentation. Gaudiness and congestion are not suggestive of prettiness, and things unnecessary only collect dust. The work of polishing windows and mirrors can be made much lighter if instead of using wet clothes or whitening you sprinkle a little liquid brass polish on a rag and apply to the glass, allow it to dry and then clean off with a soft dry duster. The result will be most satisfactory.

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TIMELY RECIPES FROM A READER

Hamburg Steak.
One-half pound of lean meat (veal or beef) chopped fine, two teaspoons onion juice, salt and pepper to taste; mix well and form into patties. Lay the patties on a hot plate and broil over a clear fire; lay on each one-half teaspoon melted butter and a few drops of lemon juice; cover for a few minutes before serving. They must be very hot.

Roast Beef.
Two pounds of finely-chopped round of beef, one egg, salt, pepper, onion and celery seed to taste. Make into a roll; put in a pan with butter and water and bake until done. Use cold; cut in slices for tea or lunch.

Veal Loaf.
Two pounds of cooked veal, one-quarter pound of lean pork (cooked), two eggs, heaping tablespoon of butter, two of cracker dust, salt and pepper to taste. Roll like a loaf of bread, thinner at each end; dust with cracker dust; bake with butter and water while cooking. When cold, cut in thin slices.

Deviled Ham.
One pint of chopped ham, one dessertspoon dry mustard, a little red pepper, one tablespoon of flour, one-half pint of milk. Boil ten minutes; pour in molds; when cold turn out. This is nice to make when ham gets down to the bone and cannot be used otherwise.

Chicken Terrapin.
Cut the chicken after it is cooked as for salad. Put it in a kettle with a tablespoon of butter, salt and pepper to taste and enough milk or cream to cover the chicken. Stew a few minutes, then add a little flour, mixed with cold water, and a well-beaten egg; let it boil up. Just as you take it off the stove add a little sherry wine. Chicken that has been left over, cold veal or lamb are nice done the same way. This makes a nice tea dish.

MENU

Breakfast.
Sliced Bananas
Boiled Rice with Cream and Sugar
Giddle Cakes
Rolls
Coffee

Luncheon.
Veal Cutlets
Brown Bread
Preserves
Sponge Cake

Dinner.
Cream of Celery Soup
Stuffed Shoulder of Lamb
Browned New Potatoes
Crackers
Brle Cheese
Wine Jelly with Whipped Cream
Coffee

Wine Jelly.
Soak one-half box of gelatine in one-half cupful of cold water for one hour; put into a saucepan two cupfuls of boiling water, one cupful of sugar, and some thin slices of lemon peel. When the sugar has dissolved add the gelatine and stir until it has dissolved. Remove from the fire, and when partly cool add a cupful of one lemon and three-quarters of a cupful of sherry wine. Pour into molds and set to cool. Serve with whipped cream.

GOOD THINGS WITH POTATOES

It is not the most expensive nor the greatest variety of food that makes our tables enviable; it is the food, to the cooking of which the most attention is paid. A certain cookery book gives three hundred ways of cooking potatoes; yet plenty of ignorant cooks and untrained housewives think usually of only four ways of cooking this staple vegetable—boiling, frying, mashing and baking—four of the ways. When sure, but much that is good becomes monotonous.

It behooves the potato cook first to understand the four usual methods of course. Baked potatoes should be thoroughly scrubbed before they are cooked. They should be as even and smooth as possible. When they are half done they should be pricked with a fork to allow the moisture inside to escape, so that they will be mealy. Baked potatoes should be cooked in boiling, not only hot, water. When they are done pour off the water and let them stand in the open door of the oven for a few moments to become mealy. Spread a layer of cold fat over the saucpan in which they stand. Mashed potatoes should be thoroughly boiled, and then mashed smooth. Smooth potatoes should be served hot. Then hot milk, melted butter and a little milk at a time. They should then be beaten to creaminess in the top of a double boiler with a wooden spoon or beater. They should be served with a double boiler with a wooden spoon or beater. Fried potatoes should be fried in fat that is very hot to begin with, then reduced slightly so that the potatoes do not burn.

Potato omelet is a delicious luncheon dish. It is made by boiling potatoes until quarter-inch squares to show the white; with white sauce; put the mixture into a frying pan in which a tablespoonful of butter is bubbling. Cook it like an omelet. Sprinkle it with pepper and sauce before folding.

Potatoes with cheese can be prepared in several ways. One way is to slice dice cold boiled potatoes; spread them in a buttered baking-dish; cover them lightly with white sauce and sprinkle them with grated cheese and buttered bread crumbs. Then brown them in the oven.

Chopped baked potatoes cooked in this way are delicious. Boil them with the jackets on until they are tender, but not mealy. When they are cool, peel them. Chop them rather fine and put them in a buttered baking-dish. Cover them generously with small bits of butter and pour over them enough milk just to moisten the top. Season the milk before pouring it with pepper and salt. Now comes the important part of this dish. Bake it slowly for at least an hour, and better for an hour and a half. Add more milk if necessary. When it is done the potatoes should be moist, firm and ready to melt in the mouth.

For potato pudding, mash six large potatoes and add to them salt, pepper and a well-beaten egg. Line the bottom and sides of a baking-dish with an inch-thick layer of the potato and add a cupful of cold, cooked meat, minced and seasoned with butter, pepper and salt. Put on a covering of mashed potatoes and bake thirty minutes.



THE BRIDE-TO-BE AND HER HOPE CHEST

The prospective bride with a hope chest just aching to be filled up will have little trouble during the month of January with its wonderful white sale opportunities.

Now is her chance to get table and bed linens and, at the same time, to save enough to pay for the soft and silky pieces of longcloth into which she can make many dainty garments by hand.

An inspection of the hand-made underwear sold by many of the large shops will show not so much elaborate embroidery as fine materials and exquisite handwork.

Lovely Undergarments.
Some of the loveliest garments have little on them other than a dainty embroidered scallop at the top edge of the combinations and corset covers with small embroidered buttonholes through which to run the ribbon.

Garments of this kind any girl (with a few exceptions) can make at home, able and a sense of proportion) can make with very little trouble. Of course, if she wants daintiness, she must go about it with much patience, appreciating the fact that her hands cannot work as fast as a machine.

Starting now and taking advantage of the white sale savings, she should be able to get together quite a number of undergarments. With the aid of a machine and the addition of soft laces and dainty embroidery, a few dressing gowns, some pretty aprons, as well as two or three becoming breakfast caps.

A good idea is to form some sort of a sewing bee, and if our friends wish to help you, so much the better. They may be able to include a few pretty house dresses and embroidery your towels and napkins, thereby making the contents of your chest a veritable feast of nice things.

The Sense of Fitness.
The main thing is to be sensible. If a girl is marrying a working man and expects to do her own work or a good part of it, better to invest her little savings in the things which will give her the greatest service. A great number of frocks, hats and other outer garments soon lose their style and prove a waste of money.

For instance, if she expects to live in a small community or a country town, it would be far more sensible to decide on something simple for a wedding dress, the suit she will travel in or a dainty little frock that will do service in almost any place outside of a ranch or a mining camp.

Then when she is settled she will be able to judge from those around her and the position she will assume in the community, just what will be the best investment in the way of frocks and such things.

A sense of fitness should be observed at all times, not only toward the man you will marry, but the life you will live, the places you will go and the preparing of the future before you.

Use for Real Laces.

—Get them out.
—Ponder them over.
—Decide how to use them.
—All kinds of old laces are good.
—Fine embroidery is likewise utilized.
—These bits are useful in blouse building.
—Strips of Bruges are lovely mounted on fine net.
—Point de Venise may be effectively mounted upon fine net.
—In short, any pieces may be the making of a dainty blouse.

Your Porch in Cold Weather.

BY FRANCES MARSHALL.
Cold weather should not make your porches and verandas useless. To be sure, every one will admit that a veranda is most enjoyable in warm weather. In cold weather it is useful.

FOR AIR AND EXERCISE.
Use the veranda as much as you can in cold weather. A part of the house that is only needed for half the year is something of an extravagance. To be sure, a furnace is only needed for part of the year, and so are the fireplaces. But these things do not occupy the space occupied by verandas.

If the day is very blustery and cold and windy, take exercise on the veranda. If the sun is shining, wait until it shines on the veranda. Dress warmly, but not so awkwardly and heavily as you would have to dress for walking in the street, exercise by walking up and down the veranda.

If you are well bundled up, you can sit almost every winter day on the veranda. You can read or take your afternoon nap there.

Many a baby has been kept in good health because it has had a sheltered veranda whereon to take its winter naps. Wrapped warmly the baby can be tucked securely in its carriage or crib. If the veranda is on the ground floor, a gate will make it a much safer place, even for a baby's nap. For a carriage might roll down the steps, if for some reason it should start to go; and cats and dogs of an investigative turn might wander up on the veranda and startle the baby.

Older children might well be given their winter naps on a veranda, if it is secluded enough. In fact, it can be made a daytime sleeping porch if it is any other than the entrance porch at the front of the house. Such a porch would be too public and usually too noisy for comfortable napping.

FOR CLEANING.
A veranda is the ideal place for all sorts of cleaning. If you have gloves or finery to clean with naphtha, clean it in the sunshine on the veranda. Brush your coats and skirts there. Sweep rugs there and beat and shake cushions and pillows and blankets and drapery there. Then sweep up the dust and burn it—such of it as has not blown away. You will feel much better for doing cleaning of all sorts out-of-doors, and at the same time your house will be just that much fresher and cleaner.

BATH BAGS

Home-Made and Agreeable, Likewise Beneficial.
Save all the scraps you have of good toilet soaps and shave them into crumbs or shavings, and then add to them twice the same amount of oatmeal, orris root and a pinch of borax. Put this into bags of about six inches by four, made of old Turkish toweling or any material suitable for wash cloths. Sew on a tape hanger, for by care, rinsing and airing, each bag may be used several times.

Fur Collar and Cuff Sets.
Fur-trimmed neckwear is modish. Fur ruffs with a narrow fringe of marten hair, flat fur collar and cuff sets and fur-trimmed scarves are perhaps the most prominent types.

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